

# Métier

The name “Metier” derives from the French word for “professional” or “master” and reflects the essence of our expertise, skill and mastery that defines the art of crafting exceptional sparkling wines.

Drawing inspiration from the classic French traditions of the Champagne region, our Metier range represents sparkling wines of the finest quality produced by Méthode Traditionnelle.



## BRUT NATUR

VINTAGE: 2023



### VARIETY:

CABERNET SAUVIGNION 100%  
MADE BY “BLANC DE NOIR” TECHNOLOGICAL PROCESS



### REGION:

ALBOTA (SOUTH)



### AGEING:

AT LEAST 18 MONTHS ON LEES



### SPECIFICATIONS:

SUGAR 1,5 G/L; ALC 12,5%



### APPEREANCE:

CLEAR GOLD  
DELICATE AND LIGHT BUBBLES



### NOSE:

NOTES OF PEAR, YELLOW PEACH, CITRUS, DELICATE FLORAL AND FRESHLY BAKED BREAD NUANCES



### PALATE:

LIVELY TEXTURED WITH DELIGHTFUL BALANCE BETWEEN THE BRIGHT FRUIT NOTES AND THE MINERALITY, CREATING A SENSE OF HARMONY AND DEPTH



### FOOD PAIRING:

IDEAL AS AN APERITIF, BUT ALSO PAIRING WELL WITH CAVIAR, OYSTERS, RAW AND OILY FISH DISHES, VEAL CARPACCIO



### AWARDS:

THE WORLDS BEST CABERNET, CONCOURS INTERNATIONAL DES CABERNETS, 2024  
GOLD MEDAL, BERLINER WINE TROPHY, 2024  
GOLD MEDAL, ASIA WINE TROPHY, 2024  
GOLD MEDAL, EFFERVESCENTS DU MONDE, 2023

